

SKILL TEST FORM-COOK

DATE:

CATEGORY:

REGISTRATION NO:

NAME:

I. Skills Test: Maximum 70 marks

01.	Material Brought / Hygiene:	Max Marks 10 for entire test.	
<p>Clear arrangement of materials. Clean working place, proper working position, clean work-clothes, grooming, and proper working technique. Correct utilization of working time and punctual completion. Attention paid to hygiene during preparation of food.</p>			

S.No	Parameter	Max Marks	Dish I (20)	Dish II (20)	Dish III (20)
02.	Temperature: Correct temperature of raw food and at time of service	04			
03.	Taste & Texture: The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values	04			
04.	Aroma & Flavour: Smell of the food item should be appetizing devoid of staleness with enhanced fresh flavouring	04			
05.	Taste: The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform with today's standards of nutritional values	04			
06.	Presentation: Preparation should be by practical, acceptable culinary methods that exclude unnecessary ingredients and have a beneficial effect. The punctual delivery of each entry at the appointed time is a matter of urgent necessity. Appropriate cooking techniques must be applied for all ingredients including starches and vegetables.	04			
TOTAL:					
TOTAL (Dish I + Dish II + Dish III)					

II. Knowledge Test - Viva: Maximum 30 marks

A bank of 100 questions will be prepared by the institute based on course content. 15 questions would be put to the examinee who would be awarded 02 marks each for correct answer.

Total (II):

Grand Total (I & II):

NAME OF EXAMINER - INTERNAL: _____ SIGNATURE _____

NAME OF EXAMINER - EXTERNAL: _____ SIGNATURE _____

NAME OF EXAMINER - EXTERNAL: _____ SIGNATURE _____

NOTE: The examiner will test skill of examinee based on tasks and situations

Centre: Institute of Hotel Management, _____